



CHRISTMAS MENU

2 COURSE LUNCH £24 | 3 COURSE LUNCH £29

STARTER

Jerusalem artichoke soup, hazlenut & white truffle oil (GF)

Cornish Salmon gravlax, fennel & citrus salad,
cream cheese & dill oil (GF)

Wild mushroom croquette, white bean hummus, roasted cashews
(V.E) (DF)

MAIN

Roast Turkey of Caldicott farm Chepstow
bacon rolled chipolata, sage & onion stuffing, rich turkey gravy

Vegetarian Wellington
cherry & rosemary sauce (VE)(DF)

Cornish Hake
roasted cauliflower steak, curried chickpea & mussel sauce,
crispy kale (GF)

*All the above are accompanied with roast potatoes, honey glazed
parsnips, carrot & swede puree, broccoli & leek gratin & buttered
baby brussel sprouts*

DESSERT

Christmas pudding, brandy sauce

Sticky toffee pudding, caramel sauce, vanilla ice cream

Chocolate brownie, banana and butterscotch ice cream, beet powder

Blood orange posset, coconut mascarpone, cinnamon shortbread



C H R I S T M A S M E N U

3 COURSE DINNER £38

STARTER

Jerusalem artichoke soup, hazlenut & white truffle oil (GF)

Cornish Salmon gravlax, fennel & citrus salad,
cream cheese & dill oil (GF)

Wild mushroom croquette, white bean hummus, roasted cashews
(V.E) (DF)

Confit duck terrine, orange, chicory, marmalade & crostini (DF)

MAIN

Roast Striploin of Hurst Farm, Slimbridge beef
Yorkshire pudding, horseradish sauce

Roast Turkey of Caldicott farm Chepstow
bacon rolled chipolata, sage & onion stuffing, rich turkey gravy

Vegetarian Wellington
cherry & rosemary sauce (VE)(DF)

Cornish Hake
roasted cauliflower steak, curried chickpea & mussel sauce,
crispy kale (GF)

*All the above are accompanied with roast potatoes, honey glazed
parsnips, carrot & swede puree, broccoli & leek gratin & buttered
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DESSERT

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